



Casa Vinicola
BRUNO GIACOSA

Bruno Giacosa's winemaking philosophy combines a respect for tradition and conservative winemaking with the selected use of modern technology to obtain the best expression of each vineyard's terroir. He is convinced that great wines begin in the vineyard with the production of grapes cultivated by experienced growers. This belief pushes him to improve quality with every harvest. In the cellar, the goal is to produce a wine that maintains its identity from vine to bottle, so winemaking methods are traditional and in full respect of the grape's typical characteristics.

2006 SPUMANTE EXTRA BRUT

Grape variety: Pinot nero

Vineyard: In the village of Casteggio (Oltrepò Pavese, province of Pavia)

Exposure: West

Vinification: Stainless steel vats

Length of first fermentation: 15 days

Length of second fermentation: 45 days

Malolactic fermentation: not developed

Refinement: from 38 to 40 months on the yeast

Bottling date: May 2006

First disgorgement: March 2011

Second disgorgement: November 2011

Alcohol: 13.5% vol.

Total acidity: 5.15 g/L

Total extract: 19 g/L

pH: 3.18

Residual sugar: 4 g/L

Sensory analysis:

Ripe stone fruit characters are matched with notes of lemon custard, almonds and brioche. Fresh and fragrant in the mouth..

Optimal period for consumption: 2011-2015

